

TWENTY6

NEW YEARS EVE

DECEMBER 31ST

5 PM to 11 PM

\$84 per person

Full Menu Also Available

1ST COURSE

GREEN PEA SOUP

Leek Fondue, Crispy Potato Skins

2ND COURSE

CHARRED FIG & ARUGULA SALAD

Basil, Grana Padano, Toasted Pecans, Saba

ENTRÉES

Choice Of:

GRILLED FILET MIGNON

Fingerling Potato, Root Veg, Pan Demi Glaze

PAN SEARED HOKKAIDO SCALLOPS

*Roasted Fennel, Sautéed Arugula,
Leek Soubise, Citrus Relish*

DESSERT

Strawberries & Champagne Cake

*Vanilla Chiffon, Whipped Champagne Frosting,
Sparkle Sugar*